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UNITED STATES DEPARTMENT OF AGRICULTURE
 Agricultural Marketing Administration
 Washington, D. C.

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U. S. Department of Agriculture

Quality Requirements for American Cheddar Cheese of the Grades of
 U. S. No. 1 and U. S. No. 2A, as set forth in Announcement FSC 758
 of the Federal Surplus Commodities Corporation for the Purchase of
 Natural American Cheddar Cheese of These Grades

Quality Requirements for U. S. No. 1 American Cheddar Cheese: U. S. No. 1 American Cheddar Cheese, if aged, shall have a fairly pleasing flavor, and, if mild, may be flat or somewhat lacking in flavor. It may have slightly defective flavors, such as slightly feed, very slightly bitter, very slightly utensil, very slightly acidy or very slightly weedy. The body and texture shall be fairly firm and may be close or medium close. It shall be fairly smooth and slightly translucent. It may show scattered sweet holes or mechanical openings, but must be practically free from gas holes. It may show very slight defects in body, such as very slightly weak, very slightly curdy, very slightly pasty or very slightly corky. The color may be either "uncolored" or medium colored, and shall be fairly uniform but not dull or faded. It may be slightly wavy or seamy. The surface condition shall be fairly uniform, dry, properly bandaged, properly paraffined, and fairly free from surface mold, and practically free from mold under the paraffin and free from soft or rot spots in the rind.

Note: The following defects are not permitted in U. S. No. 1 Cheese:

Flavor - Sour, yeasty, rancid, fruity, old milk, metallic, barny, whey taint, and onion.

Body and Texture - Weak, pasty, curdy, corky, crumbly, and mealy, except when very slightly.

Color - Acid-cut or spots, mottled, dull or faded.

Surface Condition - Blistered paraffin, dirt under paraffin, cracked rind, huffed, soft or rot spots in rind.

Quality Requirements for U. S. No. 2A American Cheddar Cheese: U. S. No. 2A American Cheddar Cheese may have a somewhat objectionably flavor and may be lacking in desirable cheese flavor. It may possess such objectionable flavors as slightly bitter, slightly utensil, slightly acidy, slightly weedy, slightly barny and slightly old milk. The body and texture may be close or medium close and may be slightly weak, slightly pasty, slightly curdy, slightly mealy, or slightly corky, and may show scattered sweet holes, scattered gas holes, and scattered mechanical openings. The color may be uneven and somewhat defective, such as slightly acid-cut, seamy, mottled, wavy, and dull or faded. It may be uncolored, medium, or high colored. The surface condition may be slightly irregular in shape, slightly defective in bandaging and paraffining, reasonably free from surface mold, and shall be free from interior mold and soft or rot spots in the rind.

Note: The following defects are not permitted in U. S. No. 2A Cheese:

Flavor - Sour, yeasty, rancid, fruity, metallic, whey taint, and onion.

Body and Texture - Definitely weak, pasty, curdy, corky, crumbly, mealy, and numerous gas holes and fish eyes.

Surface Condition - Blistered paraffin, mold or dirt under paraffin, cracked rind, huffed, soft or rot spots in rind.

